

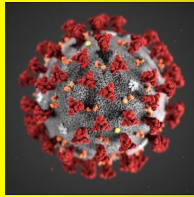
# ONE & ALE

Campaign for Real Ale Cornwall Branch Newsletter

Summer 2021

Covid-19

Online Edition



## Delay

## in

## Full

## Reopening

Boris' Bounce-Back

Not Until July

**Cornwall CAMRA**

**with you all the way**

## COMMENTS FROM THE CHAIR



Well the sun has put in an appearance recently so it seems apt to welcome you to the summer issue of One and Ale. I hope you're all keeping safe and well and making the most of both the weather and the pubs.

With the spike in cases the government has taken the decision to delay the next step in the easing of restrictions. Although not unexpected this, of course, is not great news for the pubs as they are operating on a reduced footfall and therefore, a reduced income. Despite the pressures on them they've done a marvellous job of welcoming us, the punters, back in. Please do continue to support them.

The increased workload imposed on pubs has meant that, in some cases, it has taken a bit longer to serve customers. This is perfectly understandable so it is sad to hear of some pubs having to ask customers to show some patience and be kind to staff. In these difficult times they are doing their best.

Hopefully it won't be too long before we can start planning some branch outings and give some much needed support to our hospitality industry. I'm certainly looking forward to it.

Take care and hope to see you in a pub soon,

Vince



## EDITOR'S COMMENT

One advantage of producing only an online edition of the Cornwall Branch newsletter is that late alterations can be made and printer's deadlines ignored. Such is the case for this edition as the covid situation continues to change rapidly.



While trying to stay upbeat about the whole covid thing we have a new date for the full easing of lockdown—19th July.

Prime Minister Boris Johnson stated at the beginning of his road map out of lockdown that all decisions would be based on 'data not dates', and so it has proved with the end date being moved from 21st June because of a surge in the infection rate due to the Delta (formerly known as Indian) variant. In Cornwall just a week or so ago it was 3/100k, but rapidly rose to 100/100k.

Readers may remember at the end of the first lockdown last July that, although Cornwall was very busy with holidaymakers, the infection rate did not appear to be altered staying low compared to elsewhere in the country. This year it is different and the new variants, that appear to be more easily transmitted, are being blamed for the current rise in infections.

However, the successful vaccination programme has kept the hospital admission rate low and the Prime Minister has hinted that lockdown could in fact be lifted earlier than 19th July. Such is the fluid situation in which we are trying to produce this newsletter.

Cornwall is now 'recovering' from the disturbance of the G7 summit and we can now travel around unhindered by motorcades of delegates. Large areas of Falmouth were taken over by the media circus with the main congregated in Events Square. We now hear that no more festivals will be allowed, beer festivals, oyster or shanty festivals in Events Square. Allegedly due to disturbance of the neighbours who live in the apartments that surround the Square.

As it happens we have no plans to run a Falmouth Beer Festival on the lines of 2018 & 2019, but it goes to show that sometimes your committee has to think on its feet and act fast. In some ways we must be thankful for the covid interruption to our activities.

This year we must support our pubs as much as we are able. So get out there and enjoy a pint, in a pub, in a beer garden, or even at a pub beer festival, if they are allowed to hold one!

Steve Willmott—Editor

## BEER FESTIVALS WILL RETURN

With the lockdown easing roadmap being altered with a month's delay at least, it is a bit too early for many beer festival organisers to give details of any taking place once they are able to do so. However we can announce the following, subject to restrictions being eased sufficiently.

**Dobwalls Beer Festival** have submitted dates 23-24 July at The Highwayman

The **Star Inn Vogue** have postponed their Ale & Music festival until Saturday 4th September, originally planned for June.

Newquay Towan Blystra Lions have given notice that **Newquay Beer Festival** will be held at Hendra Holiday Park over the weekend September 24th to 26th (Friday to Sunday). Look out for details nearer the time.

**Bolingey Beer & Bangers Festival** will be 8-10 October

Cornwall CAMRA has no beer festival organiser to arrange **Falmouth Beer Festival** this year. There will be insufficient time to organise such a big event but see Page 4 for alternative arrangements that are being planned for two weeks in October.

## BRANCH RELIES ON WHATPUB SCORES

In these difficult times the Cornwall Branch of the Campaign for Real Ale relies on reports submitted to WhatPub for drawing up a list of pubs that might be suitable for inclusion in the Good Beer Guide published annually by CAMRA.

So as soon as you can start visiting pubs again please score the beers you drink 0-5 in each pub you visit using this online pub guide. Log in to WhatPub on your phone or computer as a CAMRA member with your membership number and chosen password. Search for the pub using pub name and location and when you are happy that you have got the right pub, enter your score from 1 to 5 (0 if there is no real ale), with 1 indicating very poor quality that is undrinkable up to 5 that is perfect and cannot be improved in any way. Enter the date that you drank the beer, the name of the brewery and the beer and tap "Submit Beer Score". It's as simple as that.

An analysis of scores submitted this year (2021) will then form the basis for selection by the committee of the Good Beer Guide 2022. With far less beer scores submitted this year time is running out. Please help by scoring and being an active member of the branch.

## Branch Clothing



We have a selection of Cornwall Branch T-shirts, polo shirts, body warmers, fleeces, rugby shirts and ladies V-necks. Also baseball caps and beanie hats.

All garments are embroidered (not printed) with our bilingual logo. Check out the clothing catalogue on the Branch Website for the full range with colours and sizes [www.cornwall.camra.org.uk](http://www.cornwall.camra.org.uk)





The Campaign for Real Ale (CAMRA) is joining industry bodies calling for support for pubs, bars, pubcos and breweries to mark this year's Cask Ale Week, 23 September to 3 October, as part of their comeback following the coronavirus pandemic.

CAMRA has long supported Cask Ale Week, an initiative which calls on pub-goers to choose cask-conditioned ale and aims to promote locally produced cask ale.

The past year has been devastating for the industry and has been especially hard on the sales of hand-pulled cask beer, which can only be served in pubs. With a limited shelf-life compared to other beverages, cask beer is the freshest beer available and a uniquely British product – however, sales of this fresh British beer are down 70% over the past year.

Cask Ale Week is an opportunity to drive footfall to pubs to enjoy a pint of cask, as well as host other events such as competitions, festivals and events to promote cask ale. CAMRA will be calling on its 200 branches to get involved and sharing events and plans on their website and social media.

It is vital that the industry is provided with much needed support, for local breweries as well as pubs and clubs, so that they can survive and thrive.

CAMRA Chief Executive Tom Stainer says: "After an incredibly difficult year for the industry, we're looking forward to joining forces to support and promote UK pubs and breweries.

"Pubs matter and are a vital part of our communities up and down the country. What's more, the pub is the only place you can get fresh cask ale from your local brewery. We are urging everyone to celebrate Cask Ale Week in style, by getting back down to their local pub, social club or brewery taproom and enjoying a pint of cask ale."

Other bodies getting involved in the initiative include Cask Marque, the British Beer & Pub Association, UKHospitality and SIBA.

To learn more about Cask Ale Week, you can visit <https://caskaleweek.co.uk>

## FALMOUTH FESTIVAL IN DIFFERENT FORMAT

Last year was the first that Cornwall CAMRA has not run a beer festival. Having started in Truro's City Hall in August each year we were forced to move when that venue closed for conversion into the Hall for Cornwall. Moving to Falmouth's Princess Pavilion for several years it became increasingly popular, outgrowing the facilities and then operated for two successful years in Events Square. However, after the 2019 Falmouth Beer Festival the organiser Sonia Bunce gave notice that she would not be able to continue in this role. We have no beer festival organiser on the committee and will not be able to hold an AGM for some time yet. That leaves insufficient time to organise a conventional beer festival this year. However, in October it is intended to bring the pubs of Falmouth together.

### Real Ale Trails in Falmouth

Janet Curtis social secretary west Cornwall writes:- Past visits to Norwich during its 'City of Ale' festivals have been the inspiration for forthcoming 'Real Ale & Cider Trails' in Falmouth. Although on a much smaller scale than the Norwich festival, CAMRA Kernow are hoping to plan and organise some short trails which cover the pubs and bars in the town. We plan to produce a double-sided leaflet which will be freely available in the participating pubs and it will also be available to download from our website in advance of the two-week promotion during October 2021. The aim of this exercise is to promote and support pubs and bars in the town which sell real ale and cider in the post lockdown period. After a year of enforced closures, the implementation of social distancing measures resulting in reduced footfall and economic concerns for the hospitality industry in general, I am sure you will agree that this is a worthy objective and something to look forward to!

Preliminary plans of the routes mostly radiate out from 'The Moor' in Falmouth and encompass both the central, well known pubs, those in the main street and those in the quieter back streets which may be less familiar to visitors to the town. CAMRA Kernow committee members will be canvassing all possible venues in the town as soon as the current lockdown is lifted. If you are a publican or bar manager in the town and would like to get involved, please email:

[socialsec-west@cornwall.camra.org.uk](mailto:socialsec-west@cornwall.camra.org.uk) to register your interest. If this initiative is well supported, we have plans to make this an annual event.

# DRIFTWOOD SPARS VIRTUAL BEER FESTIVAL *By Ann Burnett*

**Saturday 13 March 2021**

## **The Light, the Dark, the Saison**

Driftwood Spars Brewery held their regular March beer festival on Saturday 13 March. This year, being the year of Covid and lockdown, it was a virtual Zoom Beer Festival with Louise welcoming everyone online. Driftwood Spars Brewery had invited beer lovers to buy a case of 12 beers, some of which would be tasted with the brewers at the festival. The beer festival has been held on this particular weekend in March for the past 9 years to co-incide with Pete Martin's birthday. In memory of him, the new brewer, Mike has created and brewed **Pete's Mild** which was opened and enjoyed with a toast to Pete as a fitting tribute to start the festival. The beer is delicious and Pete would definitely have approved of it.

**Pete's Mild 4.5%** - Rich, ruby mild - deep ruby mild with velvety black treacle notes finishing with thirst quenching berry flavours.

Details on the label state: This beer is named after the founding Driftwood Spars brewer Peter Martin, who was taken from us too soon. The bottle label has the image of Neptune - one of Pete's iconic chainsaw sculptures located in Charlestown. It is recommended that this beer is drunk with



comfort foods like a hearty stew. It contains Challenger and Mystic hops, with pale, dark crystal, oats roast barley & chocolate malt.

Festival attendees then had the opportunity to move into 'rooms' to listen to the speakers and taste the beers, or move to the top bar or the brewery to chat amongst themselves. IT support was on hand for anyone struggling with Zoom. It all flowed very well, including the beer, for the rest of the afternoon.

**Seth Pascoe of Cornish Sea Buckthorn** gave a great presentation about seaberries and his business cultivating them in Cornwall. As part of The Cove range Mike has brewed a **Seaberry Saison** using

the berries. A small packet of them was included in the case, although some of us had difficulty finding them! We were asked to taste them alongside drinking the Seaberry Saison. They are a slightly bitter, citrusy fruit but definitely can be tasted in and compliment the Saison.

Seth explained that his business started as an idea after climbing to Everest Base Camp and feeling really groggy. The Sherpas gave him some sea buckthorn juice and he felt so much better almost immediately, that on his return he started to research the properties of the berries.

The berries grow wild on the coast in Cornwall, but are also grown in large quantities in China and Mongolia, where they are planted in sandy soil and used as a stabilization and conservation crop to prevent sandstorms. There are also areas of Hungary, Romania, Latvia, Sweden, Germany and Denmark planted with sea buckthorn.

Seth has planted his own bushes/trees in Cornwall and is now starting to realize the value of his harvest. Sea buckthorn is extremely prickly and difficult to harvest in a 2-3 week window in August or September. They cannot be harvested by machine. Seth explained that the easiest way he has found to harvest his crop is to prune the branches containing the berries and put the whole branch in the freezer, then pick off the berries once they are frozen. The advantages to this are that it saves your hands and arms being hurt, but also means that you need an extremely large freezer and a large enough crop to be able to work on a two-year cycle. The berries do not reproduce on the plant on the year following pruning.

The berries are sold to local companies in Cornwall to be used in beer, vodka and sorbets, and Seth is working on creating a juice too.

**Genevieve from Harbour Brewing** then introduced the **Harbour Brewery 5.5% - The Queer Brewing Project - The Last of the Summer Lager** - a Vienna-style lager with lemon, verbena, and pineapple sage. This beer had been brewed in 2020 as a special edition in collaboration with The Queer Brewing Project as a charity beer. Gen noted that the water at Harbour Brewery was very good



## DRIFTWOOD SPARS VIRTUAL BEER FESTIVAL By Ann Burnett

for making lager style beers. The herbs added to the beer were from the herb garden at the brewery. The lager was very smooth and drinkable!

**Rob Orton from St Austell Brewery** then introduced **St Austell Brewery's Cardinal Syn Abbey Dubbel 7.8%**

A dark Abbey Dubbel using Belgian Abbey ale yeast with dark malts, brewing sugar & a hint of spice. A rich, complex beer with warming alcohol, a modest bitterness and dark fruit and treacle aromas.

Rob explained that Roger Ryman had loved visiting Belgium and tasting Belgian beers and this beer was influenced by his love of their beers. It was very fitting at this festival to remember Roger too.

Rob explained that in lockdown he and other staff at St Austell Brewery had had the chance to experiment with some new small batch beers which would be launched in the coming months.

**Sam Shrimpton from Wild Beer** then introduced **The Wild Beer Co Dakurodo Imperial Stout 9%**. Rich and chocolaty with a none too subtle hint of fruit and spice which brings a delicious balance. He explained about their use of yeasts in brewing and spoke about their other beers.

I was enjoying the 9% beer too much to be able to note all the correct information about Sam's brewing so instead of giving you the incorrect information, I decided to enjoy the beer and the rest of the beer festival. I am sure you will forgive me when we had such great beer to drink and a fantastic chance to see friends and chat over a glass or two even if it was virtually!

Ann Burnett

Other beers in the case:

### **Driftwood Spars**

- Blue Hills 4% Balanced session ale
- Lou's Brew 5% Hoppy golden, citrus, grassy beer

### **Driftwood The Cove Range**

- Stippy Stabby IPA 5.5%
- Midnight Skinny Dipper 6% Milk Stout

### **Solvay Society Brewery**

- Minimise Table Saison 3.2% – A table saison, comprising subtle spicy notes, full of rich rustic grain flavours and dry hopped with traditional German hops

### **Penzance Brewing Company**

- Scilly Stout 7% - Deeply malted, full bodied and flavoursome stout.

### **Atlantic Brewery Soul**

- Citra Session IPA 4.4% Organic bottled conditioned vegan session IPA, dry hopped with Citra, Cascade & Simcoe. Light on bitterness but with enough malt to sustain the long lasting top notes.



*The full range of bottles and cans enjoyed during the virtual beer festival*

The Driftwood Spars

**The Dark  
The Light  
& The Saison**



Virtual  
**Beer Festival**

12 beers sent out to each participant

**13th March 2021**

2-6pm

Guest Brewers Live

T: 01872 552428    www.driftwoodspars.co.uk    St Agnes

## PUBS UPDATE

Obviously with pubs closed during the last few weeks there has been little to report until now. Since 12 April, however, with pub garden areas accessible again for outside drinking and eating, it has been possible to start investigating whether Cornwall's pubs have survived the last year's lockdown problems. This is taking time as there are pushing 600 operational pubs to follow up, and if necessary update on WhatPub. Of necessity, since most of the arrangements at the moment are temporary, so WhatPub updates are listed under 'additional services' and appear in the grey box listed under each pub's entry.

At the time of writing this report, I have identified some 119 pubs which are either open or planning to open on or before 17 May. Which leaves many pubs still to work through. However, the main purpose of the exercise at this stage is to try and identify pubs which may have closed permanently, and so far these have been mercifully few. One such is the **Old Mill House in Polperro**, closed for development into private accommodation. However, the planning application for change of use attracted only one local objection, so it is hardly a surprise that the pub appears lost for ever as it has no local support. Elsewhere, the **Wheel Inn at Tresillian** is still up for sale as a pub, with two sets of prospective tenants apparently driven off by a few campaigning neighbours who clearly oppose any reopening, much to the annoyance of other residents who say they want their local back. The **Top House at the Lizard** has acquired new tenants and is open again after it closed last summer for non-Covid related financial reasons. And the **Queen's Arms at Botallack**, although open and trading within the limits (it has a large garden area), has been put on the market for sale as a free house.

With the continuing covid restrictions on the hospitality trade (only table service in particular) a shortage of staff has arisen in many of our pubs. Some are restricting their opening times, or even days, and others have reduced their food menu options. The general makeup of staff tends to be young people who are only just being offered the vaccination and some have developed covid symptoms over the past few weeks and/or tested positive. This has caused some pubs to shut temporarily, so it is often wise to check ahead by phone or on the pub's Facebook page if you intend to make a visit without a wasted journey.

Don't be put off however. Get out there and report back on what you find using WhatPub!

*Rod Daviis Pubs Officer*

# THE GOOD BEER GUIDE 2021 EST 1972

The forward to the Campaign for Real Ale Good Beer Guide 2021 was written by Tom Kerridge. He writes — "The Great British pub is recognised around the world. It is something that cannot be replicated in any other country.

The one thing about the British pub that separates us, is real ale. Our brewing heritage varies from region to region. The passion and the heart and soul that goes into brewing is equal to the top wine makers, distillers, cheese makers, bakers, artisan chocolatiers or any other craft led hospitality producer. It is something we should be very proud of."

Copies of the guide are available at a discount rate of £11 (cover price £15.99) from Cornwall Branch Pubs Officer Rod Davis.  
Pubsofficer@cornwall.camra.org.uk



## 50 Years of CAMRA – Pubs Matter

**The Campaign for Real Ale (CAMRA), one of the most successful consumer organisations across Europe, is celebrating its 50th Anniversary throughout 2021.**

The organisation has come a long way from its roots, founded by four passionate young men from the North-West in 1971. Today we represent beer drinkers and pub-goers and campaign for real ale, pubs and consumer rights across the country. We want to ensure there are quality real ale, cider and perry and thriving pubs in every community.

Our 50th anniversary comes on the heels of perhaps the most difficult year on record for the pub and beer industry, after months of lockdowns and unfair restrictions. While acknowledging our birthday celebrations, we must reaffirm our commitment to fighting for pubs and consumers now and in the future, to ensure there are good pubs serving good beer in every community for the next 50 years.

The hard work of campaigners fighting for pubs is more important than ever. The industry needs more support to ensure it can not only survive but thrive as restrictions are lifting.

Pubs matter and are a vital part of our communities. We are all looking forward to enjoying the social and wellbeing benefits of being back at the local – and enjoying a pint of delicious local cask beer.

CAMRA's official birthday took place on 16th March 2021 with a social media celebration using the hashtag #CheersToCAMRA, but we have virtual events, merchandise, awards and other content to share throughout the year.

Our publication arm CAMRA Books have published a biography of the first half century of our organisation – 50 Years of CAMRA was written by beer writer Laura Hadland, and contains first hand accounts from members and industry professionals, detailing the highs and lows of one of the world's most successful consumer organisations.

We are also releasing lists of 50 campaigning milestones over the coming months, with behind-the scenes insight from the campaigners leading the charge at the time - these can be read on our 50th anniversary hub on the website. You can also get your hands on our celebratory Beer Boxes, a curated box of beer featuring a selection of the best brews the country has to offer and chosen by some of the UK's leading beer experts. Other merchandise available includes our 50th Anniversary pint glass, clothing including 70s-inspired CAMRA shirts, badges and more, and on 1 July a virtual pub quiz will be held, celebrating CAMRA's birthday.

To mark the hard work of people, groups and businesses that have contributed to CAMRA's aims over the last half century, we will be honouring nominees with our 50th anniversary Golden Awards, recognising 50 recipients throughout the year. We received over 500 nominations consisting of campaigning heroes, pub/club all-stars, beer savours/custodians and stalwarts, and winners will be announced throughout the year. Learn more about CAMRA's 50th by visiting our Anniversary hub: <https://camra.org.uk/50-years/> To join CAMRA and contribute to its work protecting pubs and the beer industry, visit: <https://join.camra.org.uk>